

SOAVE

Soave



Soave in name and in practice. In fact, the name of this white wine, a well-established product from east of Verona, most likely originates with the Swabians, a medieval population of Germanic origin.

The aromatic and gustatory heritage of the Soave, often characterized by elegance and flavor, is in great part attributable to the tuffaceous structure of the volcanic soil in which the grapevines are grown. The climate of the Soave production area is mild, with temperate winters and summers that are never too hot.

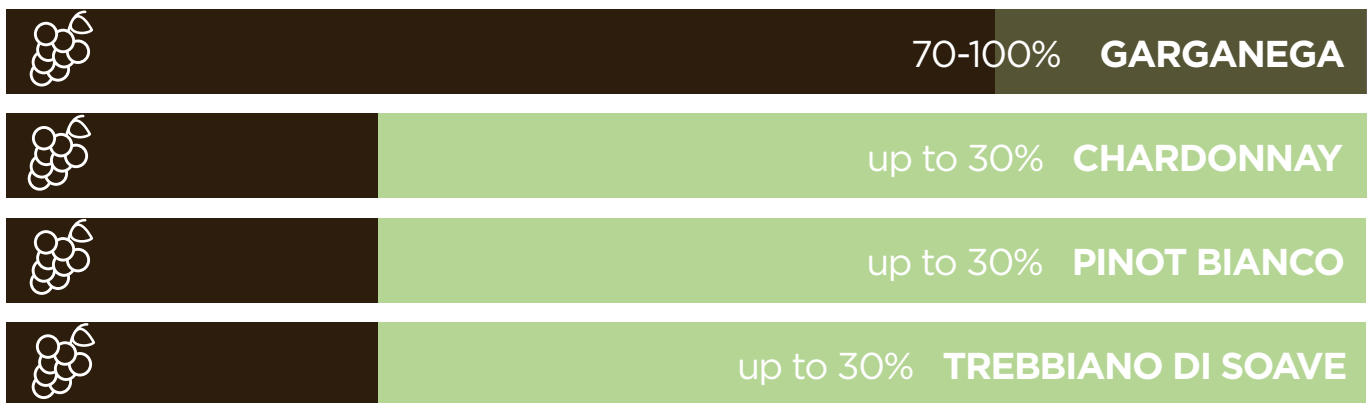
The Soave is generally produced by marrying together the Garganega and Trebbiano of the Soave grapes. Chardonnay can also be utilized, as

happens with the rest of the Soave's Trebbiano, but never in quantities of more than 30% of the total.

In time, the Garganega has supplanted the Soave Trebbiano due to its increased output in quantitative terms, though it cannot boast a similar aromatic patrimony.

The Trebbiano of Soave does not give structure to the wine, but it does add flavor and good complexity.

There are different typologies of the Soave. There even exist raisin wine (the grapes are dried over many months on racks, then pressed, and later vinified) and spumante, but the most famous variations are:



Soave Classico:

- Must be at least 70% Garganega grape
- Must be on the market by February 1 of the year following the harvest.

Soave Superiore:

- Must be at least 70% Garganega grape
- The grapes usually come from hilly areas
- There also exists a “classico superiore,” wherein classico indicates that the grapes used to make this label come from the oldest production zone of the typology.
- May be put on market as soon as April 1 of the year following the harvest.

In addition to the above is the “Riserva,” which goes on the market after November 1 of the year following that of the harvest.

Soave

GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.



SHORT (5-8 years)



MEDIUM (10-15 years)



LONG (more than 15 years)

93



Soave Classico DOC Monte Fiorentine 2015 CA' RUGATE

The ensemble of salt and citruses (grapefruit and bergamot) establishes a very solemn yet incredibly character in this wine. Surrounding this savory, rather rigorous, architecture, the sip takes on a particular complexity made by smoky spices and, at the end, peeled almond.



93



Soave Classico DOC Calvarino 2014 PIEROPAN

White, floral nose with notes of neroli and slightly green jasmine. In the mouth, its character is clearly fruity with a citric impact of grapefruit and lemon, proceeding broadly into the mid-mouth on flavorful waves of ripe pineapple. It narrows in the finish thanks to its intense sapidity. Great persistence.



93



Soave Classico DOC Pressoni 2015 CANTINA DEL CASTELLO

A Soave characterized by a balanced and pleasing drink. The aromas, which suggest a potpourri of white flowers and citrus, are confirmed in the mouth. The taste recalls the tangelo, but ripe pink grapefruit dominates with its contrasting bittersweet notes. A proper and clean wine thanks to a medium-long and well defined finish.



92



Soave Classico DOC Vigneto du Lot 2014 INAMA

It is immediately evident that this wine has been in oak. Balsamic and slightly toasted notes stand out over the floral and citrus scents expected from a Soave. In the mouth, the fruity component is more evident and leans toward that of yellow-fleshed fruits. Acidity and persistence are moderate and fair, as is the pleasant and characteristic aftertaste. Try again in a few months.



WINE RANKING

91

**Soave Classico DOC Monte dei Toni 2015**

I STEFANINI

The aroma of this wine evokes bitter orange with some softer notes ranging from elderflower to white pepper. In the mouth, the acidity is present and wellbalanced, guaranteeing salivation and a long, fresh sensation. The finish is appropriately bitter, even though tempered by a slightly sweet accent.



90

**Soave Classico DOC San Michele 2015**

CA' RUGATE

Only Garganega grapes are used for this elegant and delicate Soave. In the finish especially, appears the classic flavor from this territory, which is paired with citrus tones. The character that nevertheless dominates this label, both in nose and taste, is tied to floral inflections which can be ascribed particularly to acacia and chamomile.

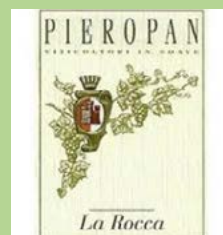


90

**Soave Classico DOC la Rocca 2014**

PIEROPAN

Made only from Garganega grapes harvested in advanced stages of ripeness. Perfected in wood barrels. Opulent fragrances of citrus, tropical fruit, almond and spices, particularly the Tonka bean. The notes picked up by the nose are faithfully reproduced in the mouth, even though they are made less evident in this phase by a consistently flavorful foundation.



89

**Soave DOC Recorbian 2015**

FRANCHETTO

Fragrances of ripe yellow-fleshed peaches, that do not change course in the mouth, but instead result in rather richly-authentic notes of peach, fresh apricot, pink grapefruit, and pineapple. From mid-mouth onward, it becomes drier and less broad, as evidenced by iodine and aromatic herbs, such as sage and verbena.



89

**Soave Classico Superiore DOCG Castelcerino 2014**

ROCCA SVEVA

Composed of only Garganega grapes and finished exclusively in steel containers, resulting in a wine that expresses a fresh timbre, while being slender and extended. Notes of white flower and bitter citrus. The sip is not overwhelming due to its base of citric tones and a rocky sapidity, which in some respects becomes marine.



89

**Soave Classico DOC Monte Sella 2013**

LE MANDOLARE

This vineyard of 100% Garganega is exclusively harvested last. The aromas, both flowery and fruity, produce a rather mature result. It goes from lily to cedar and even to certain nut notes, in particular, hazelnut. The mouth is rich, round, and results in a narrower finish based in a duality of spices and salt.



All written content 2016 © Luca Gardini
Any unauthorized copying, reproduction, hiring, lending,
public performance and broadcasting is strictly prohibited.
Image source on page 1: Wikimedia Commons

Layout and design by **ZeppelinStudio.it**

15

JUNE 2016

BORDEAUX WINE RANKING BY
LUCA GARDINI
THE WINE KILLER

TASTING PERIOD
JUNE 2016

